

## MODELS

**CWE6800A, CWE6830A, CCE6800A, CWE7800A, CWE7830A**

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## FOR FUTURE REFERENCE

Congratulations on your choice of a Maytag electric wall oven. As you use your new wall oven we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

**Read this manual.** New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new electric wall oven operates. On the following pages you will find information regarding its operation. By following these instructions carefully, you will be able to fully enjoy and properly maintain your new Maytag wall oven.

**Save time and money.** Please take a moment to review the enclosed booklet, "**Cooking Made Simple.**" Whether you need assistance in selecting the right bakeware or reviewing the "dos and don'ts" of baking, roasting and broiling, the answers are contained in this booklet. If something goes wrong, check the "Before You Call for Service" section of this manual. It is designed to solve common problems you may encounter.

Should you have any questions about using your Maytag wall oven, call or write us. Be sure to provide the model and serial numbers of your wall oven.

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ONE DEPENDABILITY SQUARE  
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**NOTE:** For instructions on operating the microwave (Model CCE6800), refer to the Microwave User's Guide packed with that model.

For future reference, keep this manual in a convenient location. Record the model number, serial number and purchase date of this electric wall oven in the spaces provided. (This information can be found on the data plate located on the frame around the oven.)

Model Number

Serial Number

Purchase Date

**IMPORTANT:** Keep your sales receipt or canceled check. Proof of original purchase date is needed for warranty service.

**NOTE:** In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this manual.

**BE SURE YOU READ THE SAFETY INSTRUCTIONS ON PAGES 2-3 BEFORE YOU START TO USE THIS WALL OVEN.**

# IMPORTANT SAFETY INSTRUCTIONS

## Read all instructions before using this appliance.

The following instructions are based on safety considerations and must be strictly followed to reduce the potential risks of fire, electric shock, or personal injury.

Be sure appliance is properly installed and grounded by a qualified technician.

Do not attempt to adjust, repair, service, or replace any part of appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified servicer. Always disconnect power to unit before any servicing by tripping circuit breaker to the OFF position or removing the fuse.

Locate and mark the breaker or fuse. Never replace a blown fuse or reset a breaker until you know what has caused the problem. Always replace a blown fuse with one of the correct amperage.

## To Prevent Fire or Smoke Damage

Remove all packing materials from the appliance before operating it.

Flammable materials should not be stored in an oven.

Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

## In Case of Fire

Turn off appliance to avoid spreading the flame.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

If fire is in the oven or broiler pan, smother by closing oven door.

## Child Safety

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.

Children must be taught that the appliance and utensils in it can be hot.

Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit. Children should never be allowed to sit or stand on any part of the appliance.

**CAUTION:** Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance door to reach items could be seriously injured.

## About Your Appliance

To prevent injury or damage to the appliance, do not use appliance as a space heater to heat or warm a room. Also, do not use the oven as a storage area for food or cooking utensils.

Keep the oven vent ducts **UNOBSTRUCTED**. Blockage of the vent prevents the proper oven air circulation and will affect the oven performance.

Listen for fan. A fan noise should be heard during bake, convect, broil and cleaning cycles. If not, cancel the operation and call a servicer.

Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

Do not cover oven racks, the bottom of the oven or any other part of the oven with aluminum foil. This will cause uneven browning and may result in a risk of electric shock.

## Cooking Safety

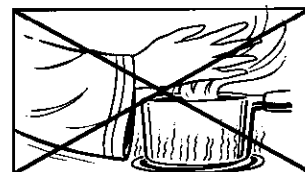
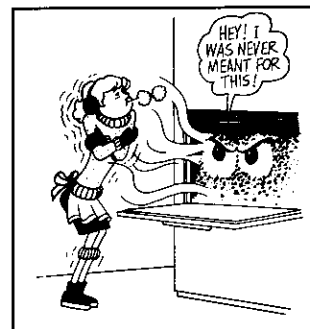
Always turn off the oven when cooking is completed.

Never heat an unopened food container. Pressure build-up may cause container to burst resulting in personal injury or damage to the appliance.

Use dry, sturdy potholders. Damp potholders on hot surfaces may cause burns from steam. Towels or other bulky items should never be used as potholders. Do not let potholders touch hot heating elements.

Do not let grease or other flammable materials accumulate in or near the appliance.

Loose fitting or long hanging-sleeved apparel should not be worn while cooking.



Always place oven racks in the desired positions while oven is cool. If a rack must be moved while hot, use a dry potholder and avoid touching hot element in oven.

Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

**PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

**DO NOT TOUCH THE OVEN ELEMENTS, AREAS NEAR THE ELEMENTS OR THE INTERIOR SURFACES OF OVEN.** Elements may be hot even though they are dark in color. The interior surfaces of the oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these areas are the oven vent opening and the surfaces near opening, oven door, and oven window.

Do not allow aluminum foil or any other metal object to contact heating elements.

### Utensil Safety

Be sure utensil is large enough to properly contain food and avoid spills.

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic, or glazed utensils are suitable for oven usage without breaking due to the sudden change in temperature.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

### Cleaning Safety

Turn off all controls and wait for appliance parts to cool before touching or cleaning them.

Clean only parts listed in this manual.

Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

### Self-Clean Oven

Do not use oven cleaners of any kind in or around any part of the self-clean oven.

Before self-cleaning the oven, remove broiler pan, oven racks, and other utensils, and wipe off excessive spillovers to prevent excessive smoke or flare-ups.

**CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN THE OVEN DURING THE SELF-CLEAN CYCLE.**

### Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle there may be some low level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self-clean cycle by opening the windows and/or door in the room where appliance is located.

**SAVE THESE INSTRUCTIONS**

# OVEN CONTROL PANEL



Single Wall Oven

## Electronic Clock and Oven Control



Styling and features may differ depending on the model you selected.

The electronic clock and oven control is designed for ease in programming. It is used for the time-of-day clock, timer, bake, broil, programmed oven operations, convection (select models) and self-clean functions. A beep will sound each time a function pad is pressed. The display window features Indicator Words which will flash to prompt you when setting the oven.

The display on the control will flash when power is first supplied to the wall oven or if there is a power failure. Once the time-of-day clock has been set (see Setting the Clock, page 5), the display will stop flashing.

The following pads are found on your Maytag electronic clock and oven control:

### Cancel Off Pad

Press this pad to cancel all operations except the time-of-day clock and timer.

### ▲ and ▼ Pads

Press these pads to enter the time or temperature desired.

### Timer Pad

The timer can be set from 1 minute to 11 hours, 55 minutes. It will count down by seconds (when set for 1 minute) or minutes (when set for 2 minutes or more time). See page 5 for instructions on setting the timer.

### Clock Pad

Use this pad to set the time-of-day clock. For instructions to do this, see page 5.

You may also press this pad to recall the current time of day. For example, if the timer is counting down in the display, press the **CLOCK** pad and the current time of day will be displayed briefly before returning to the timer display.

## Cook Time/Stop Time Pads

These pads are used to program the oven to start and stop automatically, either immediately or at a later time. For detailed information on using Programmed Oven Operations, see page 8.

## Self Clean Pad

This pad is pressed to set the oven for a self-clean cycle. See pages 9–10 for detailed information on the self-clean feature.

## Broil Pad

Use this pad to select broil. See page 7 for more broiling information.

## Bake Pad

The oven temperature is set by pressing this pad and the ▲ or ▼ pad. Additional baking and roasting information can be found on page 6.

## Convect Pad (select models)

Press this pad to select convection baking and roasting. Set the oven temperature by pressing the ▲ or ▼ pad. See page 6 for more information on convection cooking.

## Setting the Clock and Timer

### Clock

#### To set the time-of-day clock:

1. Press the **CLOCK** pad once. The Indicator Word **TIME** will flash in the display.
2. Set the correct time of day using the ▲ and ▼ pads. (If more than 15 seconds elapses between pressing the **CLOCK** pad and the ▲ and ▼ pads, the **CLOCK** pad must be pressed again.)

**NOTE:** Four seconds later the time of day will automatically be entered.

**To change time of day set on the clock:** Repeat steps 1 and 2 above.

The clock time cannot be changed when the oven is set for a programmed oven operation or self-clean operation. Cancel the operation to set the clock.

Press the **CLOCK** pad to recall the time of day when another function is displayed.

### Timer

The timer can be used independently of any other oven activity and can be set while another oven function is operating. **The timer does not control the oven.**

#### To set the timer:

1. Press the **TIMER** pad once. The Indicator Word **TIMER** will flash and "0HR:00" appears in the display.  
The timer can be set from 1 minute up to 11 hours and 55 minutes.
2. Set the desired time using the ▲ and ▼ pads. (If more than 15 seconds elapses between pressing the **TIMER** pad and the ▲ pad, the **TIMER** pad must be pressed again.)

**Example:** To set the timer for 1 hour, press: **TIMER** pad and ▲ pad until the display shows:



After four seconds, the timer will start to count down. Display will count down in minutes until the last minute. When the last minute is reached there will be a beep and display will go to seconds.

**Example:** 55 sec.



At the end of time set, the timer will beep four times and "End" will appear in the display. If the timer is not cancelled (see below), there will be two beeps every thirty seconds for five minutes and the display will remain as below.



#### To cancel timer:

1. Press and hold **TIMER** pad for three seconds.
- OR**
2. a. Press **TIMER** pad and  
b. Press and hold ▼ pad until time is returned to "00".

**NOTE:** Pressing **CANCEL OFF** pad to cancel beeps will cancel ALL selected oven programming.

# USING YOUR OVEN

Every oven has its own characteristics. You may find that the cooking times vary slightly from your old oven. This is normal.

For safety reasons, when opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.

## Baking and Roasting

(For additional baking, roasting and convection tips, refer to “Cooking Made Simple” booklet.)

### Setting the Oven Controls to Bake or Roast and Convection Bake or Roast (select models):

1. Place racks on proper rack positions.
2. Press the **BAKE** pad or **CONVECT** pad (select models). Indicator Words **BAKE** or **CONVECT** **BAKE** will flash and three dashes will be shown in the display.
3. Press either the ▲ or ▼ pad once and 350°F. will appear in the display when in the bake mode. When in the convect mode 325°F. will appear (select models). Press the ▲ or ▼ pad until the desired oven temperature is displayed. (If more than fifteen seconds elapses between pressing a pad and pressing the ▲ or ▼ pad, the display will return to the previous display.)

The Indicator Words **ON** and either **BAKE** or **CONVECT** **BAKE** will appear in the display. After four seconds the oven will begin to heat and the temperature display will rise in 5 degree increments while the oven is preheating. A beep will sound to indicate that the oven has preheated (allow 7–11 minutes for preheating). The **ON** Indicator Word will go off. **BAKE** or **CONVECT** **BAKE** and the selected temperature will remain in the display.

**NOTE:** The Indicator Word **ON** will cycle on and off with the element.

**To recall temperature set during preheat:** Press the **BAKE** or **CONVECT** pad (select models). Desired temperature will be briefly displayed, then it will automatically return to on-going program.

**To change temperature set:** Press the **BAKE** or **CONVECT** pad (select models) and ▲ or ▼ pad for the new desired temperature.

4. Press **CANCEL OFF** pad to turn oven off at the end of baking.

## Oven Racks

One flat rack and one offset rack are packaged with your oven. The use of the offset rack is indicated in the list below with an “o” after the rack number.

**NOTE:** Convection models have a second flat rack to be used for three rack baking. Double ovens have an additional offset rack packaged in the lower oven.

To remove rack, pull forward to the “stop” position; lift up on the front of the rack and pull out. **Do not attempt to change the rack positions when the oven is hot.**

Do not cover an entire oven rack or oven bottom with aluminum foil. This will restrict air flow. Never place pans directly on the oven bottom.

## Rack Positions

**Rack Position #4o (offset rack on #4—highest position):**

Most broiling.

**Rack Position #3:**

Most baked goods on cookie sheets, cakes (sheet and layer).

**Rack Position #3o (offset rack on #3):**

Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

**Rack Position #2:**

Roasting small cuts of meat, cakes (tube, bundt or layer), frozen fruit pie, pie shell, large casseroles.

**Rack Position #2o (offset rack on #2):**

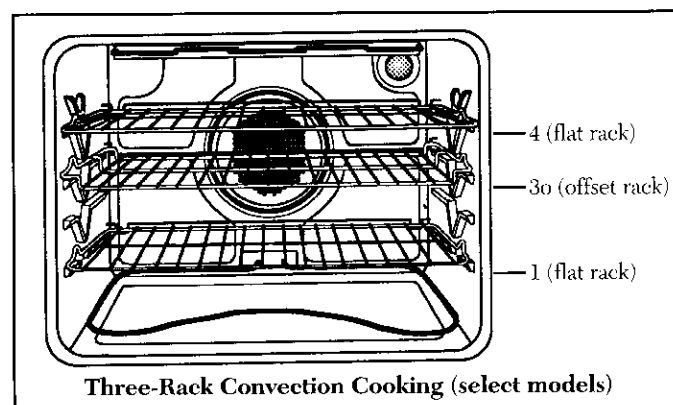
Roasting small cuts of meat, loaves of bread, angel food cake.

**Rack Position #1 (lowest position):**

Large cuts of meat and large poultry, angel food cake, loaves of bread, custard pie, dessert souffle.

**Multiple Rack Cooking:**

Two racks, use #2o and #4. Three racks, use #1, #3o, and #4 (convection models only, see diagram below).



## Oven Light

The oven light automatically comes on whenever the oven door is opened. When door is closed, push the Oven Light switch to turn oven light on or off.

## Oven Fan(s)

A cooling fan will operate during all cooking modes. The fan may also continue to operate after the oven is turned off until the oven has cooled down.

A convection fan (select models) is used to circulate hot air in the oven when the convection feature is selected. The convection fan automatically turns on whenever the **CONVECT** pad is pressed and will turn off when convection is cancelled. **NOTE:** The convection fan will automatically stop whenever the oven door is opened.

## Broiling

For best results, use the broiler pan and insert supplied with your wall oven.

(For additional broiling tips, refer to "Cooking Made Simple" booklet.)

### Setting the Oven Controls to Broil:

1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position 4o (offset rack in position #4) is usually recommended unless otherwise stated.
2. Press **BROIL** pad. Indicator Word BROIL will flash and display will show three dashes.
3. Press **▲** or **▼** pad for the **HI** broil setting.

The oven has a variable broil feature which means that a lower temperature can be selected. Press the **▼** pad if a lower temperature is desired.

Use **HI** broil for most broil operations. Use a lower temperature when broiling delicate items and thicker meats to the well-done stage to prevent excessive browning. (If more than fifteen seconds elapses between touching the **BROIL** pad and pressing the **▲** or **▼** pad, the display will return to the previous display.)

The Indicator Words BROIL and ON will come on and remain in the display along with the selected broil temperature. If a lower temperature broil is selected, the Indicator Word ON will cycle with the element.

4. Allow element to preheat 2–3 minutes. After broil element is red, place the broiler pan on the recommended rack position. **Broil with the oven door open to the broil stop position (about four inches).**
5. Press **CANCEL OFF** pad to turn oven off when food is cooked.
6. Broil times may need to be increased if the wall oven is installed on a 208 volt circuit.

**NOTE:** To broil in the lower oven of a double oven, turn **OVEN SET** knob to **BROIL** setting and **OVEN TEMP** knob to **BROIL**. After cooking operation turn both the **OVEN SET** and **OVEN TEMP** knobs to **OFF**.

## Broiling Chart

Chart time is based on a preheated broil element using the **HI** setting.

Foods	Rack Position*	Approx. (Min./Side)	
		1st Side	2nd Side
<b>BEEF</b>			
Steak (1")	4o		
Medium		9	7
Well		11	8
Hamburgers (3/4")	4o		
Medium		5	3–4
Well		6	4–5
<b>PORK</b>			
Bacon	4o	2	1–2
Chops (1/2")	4o	7	5–6
Chops (1")	3	10–11	9–10
Ham Slice	4o	4	2–3
<b>POULTRY</b>			
Breast Halves (Bone-in)	3	11–12	9–11
<b>SEAFOOD</b>			
Fish Steaks, Buttered (1")	4o	8–10	(no turning)
<b>MISCELLANEOUS</b>			
Hot Dogs	4o	2	2
Toast	4o	1	1

\*An "o" after the rack number implies that the offset rack should be used.

**Note:** This chart is a suggested guide. The times may vary with food being cooked.

**NOTE:** A fan comes on during the BROIL cycle. If it does not, the oven broil element will cycle on and off, affecting results. If the fan does not operate, contact an authorized servicer.



## Programmed Oven Operations

The Programmed Oven Operations feature is used to turn the oven off at a preset time of day or delay the start and then turn off the oven. **NOTE:** This feature not available on lower oven of a double wall oven.

This feature will not operate unless the clock is functioning and is set to the correct time of day.

Programmed Oven Operations are not recommended for baked items that require a preheated oven, such as cakes, cookies or breads.

**To recall time function programmed:** Press the appropriate time pad.

**To cancel the time function only:** Hold **COOK TIME** pad for four seconds. This will only cancel cook time and stop time, not programmed bake mode.

**To set oven to start immediately and shut off automatically:**

1. Press **BAKE** pad or **CONVECT** pad (select models). Indicator Word(s) BAKE or CONVECT BAKE will flash and three dashes will be shown in the display.
2. Press **▲** or **▼** pad(s) until desired oven temperature appears in the display. The Indicator Words ON and BAKE or CONVECT BAKE will appear in the display. The temperature shown will be 100° or the actual temperature of the oven, whichever is higher. (If more than fifteen seconds elapse between pressing a function pad and pressing the **▲** or **▼** pad, the oven is not set and the display will return to previous display.)
3. Press **COOK TIME** pad. Indicator Words COOK TIME will flash and display will show "0HR:00".
4. Press **▲** pad to enter cooking hours and minutes. (Hours are to left of colon and minutes to right of colon.) Allowable range is 10 minutes to 11 hours and 55 minutes.

**Example:** If at 10:00 you set the oven at 350° to cook for 2 hours and 30 minutes, the display will show:



After four seconds, the time of day returns to the display along with Indicator Words BAKE, TIMED and ON.

5. At the end of programmed Cook Time, oven will shut off automatically, four beeps will be heard and the word "End" will appear in the display. The beeps will continue at one beep per minute for one hour or until the **CANCEL OFF** pad is pressed.

**To set oven to start at future time and shut off automatically:**

- 1-4. Follow preceding steps 1-4.
5. Press **STOP TIME** pad. Indicator Words STOP TIME will flash. Display will show the calculated stop time based on current time of day and cook time.
6. Press **▲** pad to enter desired stop time. (A stop time can only be accepted for later in the day.)

**Example:** If at 10 o'clock you set the oven for 350° and 2 hours and 30 minutes cooking time, the calculated stop time would be "12:30." The display would show:



If you want the stop time to be 1 o'clock, press **▲** pad until 1:00 appears in the display. The display would show:

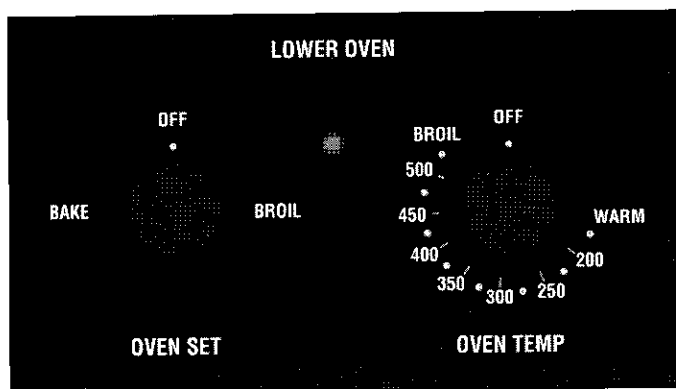


After four seconds, the display will return to current time of day and show:



7. At the end of the delayed period, the DELAY Indicator Word will go off, the ON Indicator Word will appear and the oven will begin to heat.
8. At the end of programmed Cook Time, the oven will shut off automatically, four beeps will be heard and "End" will appear in the display. If the oven is not cancelled, "End" will remain in the display and there will be one beep every minute for one hour or until the **CANCEL OFF** pad is pressed.

## Lower Oven Operation (select models)



### Oven Set Knob

- This knob controls the oven operation. To operate the oven, turn to desired setting and turn **OVEN TEMP Knob** to desired temperature setting.

The settings on the **OVEN SET** knob are:

- OFF** The oven will not operate when knob is on this setting. Keep knob on this position when oven is not in use.
- BAKE** Use for baking or roasting.
- BROIL** Use for top browning or oven broiling of foods.

### Oven Temp Knob

- Use to set oven temperature. Be sure the indicator mark is in line with the exact temperature desired. This knob is used with all oven operation settings noted on the **OVEN SET Knob**.

### Oven Indicator Light

- Indicates when oven is turned to an operating position. Light will glow until the desired temperature is reached. It will cycle on and off as this temperature is maintained during cooking.

### Setting Oven Controls to Bake and Roast in Lower Oven:

- Place racks on proper rack positions.
- Turn **OVEN TEMP** knob to desired temperature.
- Turn **OVEN SET** knob to **BAKE** setting. When the Oven Indicator Light cycles off, the oven is preheated to the selected temperature. Place the food in the oven. The Oven Indicator Light will cycle on and off throughout the baking process.
- After baking, turn both **OVEN TEMP** and **OVEN SET Knobs** to **OFF** position.

## CLEANING

### Self-Clean Oven

A self-clean oven uses above normal temperatures to automatically clean the entire oven. The high temperatures cause food soil to burn off completely or reduce it to a gray ash which is easily wiped up with a damp cloth when the cycle is complete and the oven has cooled. **NOTE:** Self-cleaning is not possible on lower oven of a double wall oven.

While the cleaning process occurs, a device in the oven vent helps consume normal amounts of smoke. The oven is vented through an opening under the control panel. During the cleaning process some vapors and moisture may be seen coming from under the control panel.

If the oven is heavily soiled, some smoke, odor and occasional flare-ups may be detected during the cleaning process. This is normal.

**It is better to clean the oven regularly than to wait until there is a heavy build-up of soil in the oven.**

It is normal for the oven door and window to become hot during a clean cycle. Therefore avoid touching these areas during a clean cycle.

During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

**DO NOT USE COMMERCIAL OVEN CLEANERS.**

**DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.**

### Preparing for the Self-Clean Cycle

- Remove oven racks, broiler pan and any other utensils from oven. The oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. To clean oven racks, see Cleaning Chart, page 11.

**NOTE:** If the racks are left in during the cleaning process, they should be treated as follows. After the oven has cooled, buff the underside of the rack edges with a scouring pad or rub the rack edges *lightly* with vegetable oil. This will make the racks slide more easily.

- Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:
  - center front of oven and door near opening in door gasket.

- porcelain oven door liner (area outside the door gasket).
- oven front frame.

**NOTE:** DO NOT CLEAN serial plate located on the oven front.

To clean these areas, use hot water and detergent, nonabrasive cleansers or soap-filled steel wool pads. Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present. **DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.**

3. **DO NOT ATTEMPT TO CLEAN, RUB OR APPLY WATER TO GASKET ON OVEN DOOR.** The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.
4. Wipe up excess grease and food spillovers which have not baked on the bottom of the oven to prevent excessive smoking during the clean cycle. For ease of cleaning, the heating element can be lifted slightly.
5. Wipe up acid spillovers such as tomato or milk-based sauces and sugary spillovers. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acid spills are not wiped up.

### Setting the Controls for the Self-Clean Cycle

1. Close the oven door.
2. Press the **SELF CLEAN** pad. Indicator Words **CLEAN TIME** will flash and display will show “\_\_HR:\_\_”. If oven door is left open, the word “door” will flash in the display and a signal will continuously beep until the door is closed.
3. Press **▲** or **▼** pad to select cleaning time. The first touch will give you 3 hours of cleaning time. The cleaning time can be varied depending on the amount of soil. Set “2:00” for light soil or “4:00” for heavy soil.

**NOTE:** If more than fifteen seconds elapse between touching **SELF CLEAN** pad and touching **▲** or **▼** pad, the oven is not set and time of day will automatically return to the display.

4. After 4 seconds the display will return to time of day and the Indicator Words **HR** and **TIME** will go off. The **LOCK** Indicator Word and the cooling fan will come on when the oven door locks. The Indicator Word **CLEAN** will remain lit and **ON** will appear

and cycle with the elements to maintain the clean temperature.

**NOTE:** If a fan does not operate, when the **SELF CLEAN** pad is touched, the oven will go through the cleaning process at a reduced oven temperature and the oven will not clean effectively. Contact an authorized servicer in this situation.

5. When the clean function has been completed, the Indicator Words **CLEAN** and **ON** will go off. The Indicator Word **LOCK** and the cooling fan will remain on until the oven has cooled down and the door has unlocked.

### To Cancel Self-Clean Cycle

1. Press **CANCEL OFF** pad. The oven door will be locked while the **LOCK** Indicator Word remains in the display. Depending on the length of time the oven had been self-cleaning it may take up to 45 minutes for the oven to cool down, the door to unlock and cooling fan to turn off.

### Cleaning the Lower Oven (select models)

Since the upper oven is self-cleaning, its use is suggested for foods that have a tendency to spatter or spill over. The lower oven's porcelain walls and door are the same high quality porcelain as the upper oven and can be wiped clean with soap and water, if food is not allowed to bake on a second time.

Heavy spattering and spillovers will require cleaning with mild abrasive cleansers such as Bar Keepers Friend or Bon Ami. Household ammonia may be used to loosen soil. Pour 1/2 cup in a glass dish, place dish in a cold oven on an oven rack and close the door. Remove after 12 hours.

To remove difficult soils, use a commercial oven cleaner. Follow manufacturer's directions. Do not spray electrical controls, temperature sensing bulb, door gasket or exterior of the oven. Remove oven racks before spraying with oven cleaner. To clean racks and other areas of the oven, see Cleaning Chart, page 11.

# WALL OVEN CLEANING CHART

## Cleaning Agents\*

Many different cleaning agents are recommended for the various parts of the wall oven. **Read product labels for specific recommendations.** The following brand names may help you to make an appropriate selection:

1. Mild abrasive cleaners such as Bon Ami, Soft Scrub, Smart Scrub, Baking Soda.
2. Mild liquid sprays such as Fantastik and Formula 409.
3. Glass cleaners such as Windex and Glass Plus.
4. Non-abrasive plastic mesh and nylon scouring pads such as Tuffly.

**DO NOT USE** abrasive cleansing powders such as Comet, soap-filled scouring pads like S.O.S. or Brillo, commercial oven cleaners, or an automatic dishwasher **except when indicated.**

**Be certain all wall oven parts are cool before removing any part or cleaning the unit to avoid damage. Any parts that are removed for cleaning should be replaced correctly.**

\*Brand names of cleaning agents are trademarks of the respective manufacturers.

Parts	Cleaning Agents	Tips and Precautions
Broiler Pan and Insert	Soap and water Plastic or soap-filled scouring pad Dishwasher	Soaking makes cleaning easier.
Control Knobs (select models)	Soap and water Mild liquid sprays Glass cleaners Dishwasher	Remove knobs by pulling forward. Wash, rinse, dry with soft cloth. Do not soak knobs in water. Do not use abrasive cleaning agents.
Control Panel Area and Display Window	Soap and water Glass Cleaners	Wipe with paper towels dampened with soapy water or glass cleaner. Do not spray any cleaning solutions directly onto the display window or use large amounts of soap and water. Do NOT scrub with soap-filled scouring pads or abrasive cleaners.
Glass Oven Window/Door	Soap and water Glass cleaners	Avoid using excessive amounts of water which may seep under or behind glass.
Lower Oven (select models)	Soap and water Mild abrasive cleaners and plastic pads Commercial oven cleaner	Do not use metallic scouring pads because they will scratch the surface. When using commercial oven cleaners follow the manufacturer's instructions. Wipe up acid spills (lemon, tomato or milk based foods) as soon as oven is cool with soap and water. If the spill is not wiped up, it may discolor the porcelain.
Metal Finishes and Trim Door and Control Panel Trim Door Handle	Soap and water Mild abrasive cleaners	Do not use oven cleaner or abrasive agents. Polish with a soft cloth. Do not use an excessive amount of water.
Oven Racks	Soap and water Plastic scouring pads Cleansing powders Soap-filled scouring pads	If racks are left in oven during a self-clean cycle they will discolor and may become difficult to slide. A thin coat of vegetable oil on the rack edges will make sliding easier.

*Continued on next page*

## Wall Oven Cleaning Chart (continued)

Parts	Cleaning Agents	Tips and Precautions
Self-Clean Oven Interior	Follow instructions on pages 9–10 for the self-clean cycle.	Never use oven cleaner on a self-clean oven. Do not clean or rub door gasket. Wipe up acid spills (lemon, tomato or milk based foods) as soon as oven is cool with soap and water. If the spill is not wiped up, it may discolor the porcelain. To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.

## MAINTENANCE

### Light Replacement

Before replacing bulb, **disconnect power to oven at the main fuse or circuit breaker panel**. Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.

#### To Replace Light Bulb

1. Carefully unscrew the glass light lens.
2. To obtain firm grasp on the bulb, wear protective rubber gloves. Remove by turning bulb to the left. **Do not touch a hot oven light bulb with a damp cloth as bulb will break.** **NOTE:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact a qualified Maytag Servicer.
3. Replace bulb with a **40 watt oven-rated appliance bulb**. Bulb with brass base is recommended to prevent fusing of bulb into socket.
4. Replace bulb cover and reconnect power to oven. Reset clock.

### Adjusting Oven Temperature

The oven temperature can be adjusted if all oven temperatures are too low or too high and the length of time to cook ALL foods is too long or too short. Do NOT adjust the temperature if only one or two items are not baking properly.

**NOTE:** Temperature adjustment not possible on lower oven of a double wall oven.

#### To Adjust

1. Press the **BAKE** pad.
2. Press and hold the **▲** pad until 500° or higher appears in the display.
3. Press and hold the **BAKE** pad for six seconds until “00” appears in the display.
4. Press the **▲** or **▼** pad(s) to enter the desired offset temperature. (Allowable range is -35° to +35°.) Four seconds later, the display will return to current time of day.

**NOTE:** Do not change the temperature setting more than 10° before checking the oven.

To check, we recommend baking two 9” yellow layer cakes using a purchased box mix. If the oven temperature is still too low or too high repeat the procedure described above.

## BEFORE YOU CALL FOR SERVICE

### Check these points if...

#### Part or all of your wall oven does not operate

- Is the wall oven plug loose or disconnected from the electrical outlet (if not wired direct to the electrical supply)?
- Are any house fuses blown or circuit breakers tripped?
- Has the power supply to the home been interrupted?
- Are the oven controls properly set?
- Is the oven set for a programmed operation?

#### Food not baking correctly

- Are the oven racks properly placed for baking? (See Rack Positions, page 6.)
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Are the controls for bake operations properly set?
- Is there 1 to 2 inches of space between pans and the oven walls? Are the wall oven and oven racks level?
- Was good bakeware of the proper size used? Were the pans placed correctly in the oven? (See **"Cooking Made Simple"** booklet.)
- Are you using a tested recipe from a reliable source? The oven thermostat on your new wall oven may be more accurate than the one on your old wall oven.
- Was the oven vent covered or blocked on the wall oven surface?
- Did you check the food at the minimum cooking time to avoid overcooking?

#### For Convection (select models)—

- Did you reduce oven temperature by 25°F?

#### Food does not broil properly

- Are the controls for broiling set properly? (See Broiling section, page 7.)
- Was the proper rack position used? (See Broiling section, page 7.)
- Did you allow time for the broil element to preheat?
- Was the broiler pan received with the wall oven used?
- Was aluminum foil used on the broiler pan insert, blocking the slits for fat drainage?

- Was the correct electric voltage available? (See Broiling section, page 7.)

#### Oven light does not operate

- Is the bulb loose or burned out?
- Is the light switch in the On position?
- Oven light does not work during self-cleaning process.

#### Oven will not self-clean

- Is the self-clean control set properly? (See Self-Clean instructions, pages 9–10.)
- Is the oven set for a programmed oven operation?

#### Oven door will not unlock

- Has the self-clean cycle been finished for at least one hour?
- Electric current coming into oven may be off.

#### "F" plus a number appears in the display

- These are fault codes. If a fault code appears in the display and a continuous beep sounds, press the **Cancel Off** pad. If the fault code reappears, disconnect power to the wall oven and call a qualified service technician.

#### Fan sound

- A fan will turn on when the oven is operated to cool the clock controls. This is normal. It may continue to run even after the oven is turned off.

#### Convection fan not operating during convection cooking (select models)

- Are the controls for convection set properly? (See page 6.)

**For further assistance contact your Maytag dealer or call Maytag Customer Service:**

U.S.	1-800-688-9900
CANADA	1-800-688-2002

# WALL OVEN WARRANTY

## Full One Year Warranty

For **one (1) year** from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge.

## Limited Warranty

### Second Year

After the first year from the date of original retail purchase, through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

### Third Through Fifth Year

After the second year from the date of original retail purchase, through the fifth year, all of the following components which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

These components include:

**All Electronic Clocks:** On electric or gas wall ovens.

**Electric Heating Elements:** Includes the Oven Bake Element and Oven Broil Element in Electric Wall Ovens.

## Canadian Residents

This warranty covers only those wall ovens installed in Canada that have been listed with Canadian Standards Association unless the wall ovens are brought into Canada due to transfer of residence from the United States to Canada.

## Limited Parts Warranty Outside United States and Canada

For appliances located outside the United States and Canada, the **ONLY** warranty provided with the appliance is as follows: For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

## To Receive Warranty Service

To locate an authorized service company in your area contact the Maytag dealer from whom your appliance was purchased; or call Maytag Customer Service. Should you not receive satisfactory warranty service, please call or write:

Maytag Customer Assistance  
% Maytag Customer Service  
P.O. Box 2370  
Cleveland, TN 37320-2370  
**US 1-800-688-9900**  
**CANADA 1-800-688-2002**

When contacting Maytag Customer Service be sure to provide the model and serial numbers of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.

**Should you still have a problem,** write to: Major Appliance Consumer Action Program, 20 North Wacker Drive, Chicago, Illinois 60606. MACAP is an industry sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

**NOTE:** When writing about an unsolved service problem, please include the following information:

- (a) Your name, address and telephone number;
- (b) Model number and serial number (found on the data plate) of your appliance;
- (c) Name and address of your dealer and date the appliance was bought;
- (d) A clear description of the problem you are having.